2:Oberg E-5 (1946-1947)1949 SK7 Guana SK7
[Chaco Period] Terena

delicate drawings, or even an individual painting himself. 302
The painting is done with a small stick which is dipped into a mixture of charcoal and "genipapo" dye. Sometimes they use a real seal to print a figure on the skin. One of our companions could not resist the women's request to make an Indian out of him, as they said, and [631]
soon his arm was covered with charming colored triangular figures, forming squares of decreasing size. [Ibid., vol. 2, p. 472.]

COLLECTING, HUNTING, AND FISHING

The seasonal ripening of the various wild fruits, 221
the availability of roots and the tender shoots of young plants, the movements of game, and the presence or absence of fish in shallow waters imposed upon the Terena an annual cycle of production and consumption. From November to February algarroba and tusca pods, the fruits of [262]
mistol and chañar were gathered and eaten. In March and April the people depended upon such wild foods as palmito and Barbary figs. May and June were months of plenty. Cultivated crops had, by now, matured and were ready for use, many wild fruits were available, and fish entered shallow waters to spawn. This was a time for travel, visiting, and ceremonial activity. By July and August lack of rain reduced the productivity of the savanna, and people consumed the products of their fields and gathered palm fruits and nuts. October was a lean month during which the Indians depended largely upon what foods were stored. This month, also, was the time for preparing the fields for next season's planting.

Algarroba and tusca pods were crushed in a 262
mortar, mixed with water, and eaten in the form 252
of mush. Sometimes algarroba pods were ground into flour from which cakes baked over coals were made. Most of the wild fruits were eaten either raw or boiled. The terminal shoots of palms were eaten raw, boiled, or baked. Palm fruits were eaten raw; the kernels were crushed and eaten or, in some cases, the oil was extracted by boiling, the oil being skimmed off the surface of the water. Wild roots were baked or boiled. Algarroba meal, palm nuts, and certain wild roots could be stored for several months after collecting. Storage of wild foods, however, was not resorted to by the Terena to the same extent as was common with the tribes of the central Chaco.

For several weeks during May or June the Te- 226
rena depended almost entirely on fish, the people 221
moving to the banks of the Paraguay River where

they built temporary shelters of brushwood. During this period, fish moved close to the banks and into shallow pools to feed and could thus be caught with greater ease. A very common way of catching fish consisted in a number of men entering the water in order to drive the fish into a corner from where they could be caught by hand and thrown ashore. In shallow water the Terena also used conical wicker baskets open at the top and bottom. These baskets, which were about 2.5 feet high, were dropped over the fish, the fish being extracted through the top by hand. Larger wickerwork fish traps were also used. The Terena claim not to have used nets. Fishhooks made from bone were used in deeper water. For catching large fish swimming on the surface of the water, the Terena used the bow and arrow. Among the commonest varieties of fish the Terena mention the following: "marobás," *chaca-chaca;* "*trairas*," *himon;* "bagres," *ayaporé*. Fish were either boiled, broiled, or baked wrapped in clay. For broiling, the fish was cleaned, split, and placed in a cleft stick with cross sticks to keep the fish spread out. The stick was then stuck into the ground near a fire and turned until the fish was broiled. Fish were also dried on a latticework frame over a fire.

The principal weapons of the chase were the bow and arrow, the spear, and the wooden club. The Terena used a bow about 5 feet in length and oval in cross section made from a reddish-color wood, the string being made of tucum palm fiber. For game, bone-pointed arrows with two feathers were used. For birds, arrows with several slender bamboo points were used. Arrows used for shooting fish did not have feathers. In using stones, with which to kill birds, the Terena put two strings on their bows. Formerly the spear was pointed with bone, but with the introduction of iron an iron point was used. A heavy flat wooden blade or club was also used for dispatching wounded game. In addition to these weapons, the Terena used pitfalls and numerous kinds of traps.

When game was scarce and spread over a wide area, men on foot went out individually stalking deer, peccary, rhea, and tapir. If game was more plentiful and the country suitable, game could be surrounded and driven into an enclosed area where they could be shot down or speared. This method of collective hunting was particularly common after the adoption of the horse. Jaguars were sur-

ioc is still the staple food crop, with maize and beans coming second. Rice is highly prized, but it is expensive to buy and does not grow well in this area. Manioc and raw sugar are the principal cash crops. A few head of cattle are kept, and some of the Terena drink milk. Hogs and chickens add to the flesh diet of the people. Fishing and hunting supply only a negligible amount of food.

This, in brief, is the outline of the economic history of the Terena in the last hundred years. The shifting agriculturists, hunters, and raiders of the Chaco became settled subsistence farmers upon moving into Brazil. With the coming of the railroad and the influx of settlers there has been a gradual increase in the dependence on the money economy of the Brazilians. A more exact picture of Terena economy and the relative importance of subsistence farming and dependence on commercial transactions can be obtained if we examine the economic life of a typical village.

SOURCES OF INCOME IN A TYPICAL VILLAGE

The Indian Post of Taunay[3] today has a population of 995. As this Post contains approximately one-third of the Terena population it will serve as a reasonably satisfactory sample of Terena economic life. Statistics show that families at this Post average 5 persons, which would give the Post about 200 families. Families, as a rule, have houses and lots either inside or outside the village, but all families do not cultivate farm lots outside the village. Sources-of-income study made at this Post in January 1947 revealed the following facts:

(1) About 100 men were away from the village working on ranches, on the railroad as section hands, or at various jobs in Taunay, Miranda, Aquidauana, and Campo Grande. The manager of the Post stated that 50 to 150 people are out of the Post at all times engaged in wage work. Men who work on the cattle ranches remain away from 2 weeks to 2 months, depending on the time of the year. Men who work for the railroad usually remain away for a year, often longer. If the man is married he often takes his family with him, living in quarters provided by the rail-

[3] The village is called "Bananal" by the Terena.